



## PLATED MEALS

Plated meals are priced starting at \$34.95 pending specific menu selections

Per person prices are based on 100 guests, but smaller groups can be accommodated

Prices are subject to change without notice

Price pending menu choice, number of guests and length of event

All food and beverages are to be consumed on premises

Pricing does not include tax and 20% Service charge

### ALL PLATED MEALS INCLUDE

Choice of Entrée(s) or Duet, Starch and Vegetable

Plated Greens Salad

Lemon or Cucumber Iced Water

Assorted Artisan Rolls and Butter Rosettes

Coffee, Tea and Decaffeinated Coffee

### GREEN SALADS

#### Signature Salad

Italian Greens, Cherry Tomatoes, Black Olives and Cucumbers  
with Honey Balsamic Vinaigrette

#### Traditional Caesar Salad

With Fresh Parmesan, Homemade Croutons and Caesar Dressing

### **Mandarin Orange and Walnut Salad**

Italian Greens, Mandarin Oranges, Caramelized Walnuts, Cherry Tomatoes,  
Black Olives and Cucumbers  
with a Raspberry Vinaigrette

### **Spring Greens Salad**

Mixed Field Greens with Vine Ripe Tomato, Cucumbers,  
Dried Cranberries, and Goat Cheese  
with Fig Balsamic Vinaigrette

### **Baby Spinach Salad**

Pine Nuts, Mushroom, Shaved Asiago Cheese,  
Red Onion, and Golden Raisins  
with a Sherry Honey Vinaigrette

### **Mediterranean Salad**

Spinach, Romaine, Oven Roasted Tomatoes, Roasted Peppers,  
Grilled Red Onions, Cucumbers, Feta Cheese, and Greek Olives  
with Charred Lemon Vinaigrette

### **Berry Bliss Salad**

Romaine, Frisee, and Radicchio  
with Sugared Almonds, Fresh Berries and Crumbled Bleu Cheese  
with Passion Fruit Vinaigrette

## **ENTRÉES**

### **Chicken Francaise**

Egg-Battered Chicken Breast  
with Lemon Butter Sauce



### **Grilled Filet Mignon**

With a Cognac Peppercorn Cream

### **Chicken Marsala**

Sautéed Boneless Breast with Marsala Wine Sauce and  
Fresh Sautéed Portobello Mushrooms

### **Parmesan Encrusted Herb Stuffed Chicken Breast**

With Cream Cheese and Fresh Herbs in a Parmesan Cream Sauce

### **Carnegie Chicken Cordon Bleu**

Stuffed with Prosciutto and Swiss, Mozzarella and Parmesan

**Grilled Angels on Horseback**

Jumbo Stuffed Shrimp, Stuffed with Horseradish  
Wrapped with Bacon and Topped with Honey Dijon

**Cranberry Sage Stuffed Chicken Roulade**

Tender Chicken Breast Wrapped around Sweetened Cranberries  
And Sage Bread Stuffing Topped with a Light Cream Sauce

**Crab Stuffed Dover Sole**

Finished with a Dill Cream

**Fresh Boston Haddock**

with Lemon Buttercrumb Topping

**Chicken Marsala**

Sautéed Boneless Breast with Marsala Wine and  
Fresh Sautéed Portobello Mushrooms



**Fire Grilled Salmon**

With an Herb Butter Sauce

**Prime Rib of Beef**

With Rosemary Au Jus

**Carved Flat Iron Steak**

With Cracked Pepper Demiglace

**Roasted Tenderloin of Beef Medallions**

With a Wild Mushroom and Port Wine Ragout

**Chilean Sea Bass with Braised Fennel**

With a Hint of Ginger Butter

**Peppercorn-Crusted New York Strip Steak**

With a Merlot Wine Mustard Sauce

**Hand Formed Maryland Lump Crab Cakes**

Napped in Remoulade



## **VEGETABLES**

**Mélange of Fresh Seasonal Vegetables**  
In a Light Garlic Wine

**Roasted Sugar Snap Peas**  
With Sweet Red Pepper, Julienne Carrots and Thyme Butter

**Grilled Asparagus**  
With Lemon Butter

**Fresh Green Beans with Roasted Cashews**  
Finished with a Chardonnay Butter

**Fresh Hand Turned Vegetables**

**Baby Carrots Glazed with Honey**  
And Fresh Tarragon

**Maple Ginger Root Vegetables**

**Patty Pan Squash**  
With Orange Cumin

**Haricots Vert**  
With Candied Walnuts



## **POTATO AND RICE**

**Carnegie Potatoes**  
Our "Signature" Potato

**Jasmine Rice**  
Scented with Lime

### **Herb Roasted Fingerling Potatoes**

**Roasted New Potatoes**  
Scented with Rosemary

### **Lemon Scented Wild Rice**

**Smashed Red Bliss Potatoes**  
With Roasted Garlic and Caramelized Onion

**Sweet Mashed Potatoes**  
Flavored with Vanilla and Brown Sugar

**Yukon Gold Mashed Potatoes**  
With White Cheddar and Chives

**Rice Pilaf**  
With Dried Cranberries

**Creamy Risotto**  
With Chicken, Wild Mushroom, Shaved Parmesan or Seafood



## **ADORNMENTS**

**Duets**  
**Appetizers and Soups**  
**Intermezzo**  
**Pasta Course**  
**Children's Meals**  
**Vegetarian Options**